



Time In: 10:20 AM
Time Out: 12:45 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: EP Bighorn Restaurant	OWNER: ESTES PARK BIGHORN RESTAURANT INC
ADDRESS: 401 W Elkhorn Ave Estes Park CO 80517-9030	
DATE: 05/10/2024	INSPECTION TYPE: Routine

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance status to be designated as IN, OUT, NA, NO for each numbered item

IN= in compliance OUT= not in compliance NO= not observed NA= not applicable COS=Corrected on Site R=Repeat violation

Compliance Status			COS	R
Supervision				
1	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager		
Employee Health				
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN	Proper use of restriction and exclusion		
5	OUT	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	IN	Proper eating, tasting, drinking, or tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	OUT	Hands clean & properly washed	X	
9	IN	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed		
10	OUT	Adequate handwashing sinks properly supplied and accessible	X	
Approved Source				
11	IN	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	N/A	Required records available, shellstock tags, parasite destruction		
Protection from Contamination				
15	OUT	Food separated and protected	X	
16	IN	Food contact surfaces; cleaned & sanitized		
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	IN	Proper cooking time & Temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	OUT	Proper cooling time and temperature	X	
21	IN	Proper hot holding temperatures		
22	OUT	Proper cold holding temperatures		
23	IN	Proper date marking and disposition		
24	N/O	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	IN	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	N/A	Food Additives: approved & Properly used		
28	OUT	Toxic substances properly identified, stored & used	X	
Conformance with Approved Procedures				
29	N/A	Compliance with variance/ specialized process/ HACCP		

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is not in compliance. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34*	N/O	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36		Thermometer provided and accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41	OUT	Wiping cloths; properly used and stored	X	
42		Washing fruits and vegetables		
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment and linens: properly stored, dried, and handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment, and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, and used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, and cleaned		
54		Garbage and refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and cleaned		
56		Adequate ventilation and lighting; designated areas used		

Inspection Result: Re-Inspection Required

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/larimer-county-health>

Observations:

5. Procedures for responding to vomiting and diarrheal events:

Observation: Written procedures for cleaning up vomit or diarrhea were not available or did not meet the requirements of the code.

For a printable guidance document regarding Clean-up Procedures for Vomit/Fecal Events, please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-vomit-diarrheal-guidance.pdf>

This is a Priority Foundation item 2-501.11 - Clean-up of Vomiting and Diarrheal Events (Pf)

8. Hands clean and properly washed:

Observation: Observed employee who was wearing gloves come from outside, perform cleaning tasks, then washed their gloved hands, discard gloves, then donned new gloves.

Thoroughly wash hands prior to putting on food handlers gloves. Do not over use gloves by washing them in the handsink. **(Corrected on Site)**

This is a Priority item 2-301.14 - When to Wash (P)

10. Adequate handwashing sinks properly supplied and accessible:

Observation: Observed bag of lettuce stored in the handsink by the salad prep area.

Discontinue washing and/or preparing food in the hand washing sink. Use the provided food preparation sink. Limit use of the handwashing sinks to hand washing only. **(Corrected on Site)**

This is a Priority Foundation item 5-205.11 - Using a Handwashing Sink-Operation and Maintenance (Pf)

15. Food separated and protected:

Observation: Observed container of lettuce stored under raw eggs in the cooler next to the kitchen exit.

Keep raw animal foods separate and below produce, prepared foods and other ready-to-eat foods to prevent cross contamination.

Item was relocated as requested. **(Corrected on Site)**

This is a Priority item 3-302.11(A)(1)-(2) - Raw Animal Food Separation, Packaging,

and Segregation (P)

20. Proper cooling time and temperature:

Observation: Observed soup cooling in reach in cooler at the side storage area. Initial temperature of 93 F was taken about 1.5 hours after the product was placed in the cooler to cool. A temperature was taken about 30 minutes later, reaching 84 F.

Quickly cool foods from 135 F to 70 F in 2 hours and from 70 F to 41 F in 4 more hours to prevent the growth of microorganisms.

Item was moved to the walk in freezer to allow for rapid cooling.

For a printable and fillable Cooling Log please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-cooling-log.pdf> **(Corrected on Site)**

This is a Priority item 3-501.14 - Cooling (P)

22. Proper cold holding temperatures:

Observation: Observed spinach, green bean salad, and other items on the top portion of the salad make table at 46-48 F. Items were not inserted directly into the make tables. Observed cut tomatoes, cheese, corn beef, and other items in the burrito make table at 45-48 F. All items were placed in the coolers less than 4 hours ago.

Cold hold foods below 41 F to prevent the growth of microorganisms. **Correct by 05/20/2024**

This is a Priority item 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

28. Toxic substances properly identified, stored, and used:

Observation: Observed spray bottles near the warewashing area that did not have labels.

Label containers of chemicals and toxics so contents of the container can be easily identified to help prevent misuse.

Items labeled as requested. **(Corrected on Site)**

This is a Priority Foundation item 7-102.11 - Common Name-Working Containers (Pf)

41. Wiping cloths; properly used and stored:

Observation: Observed sanitizer bucket in the kitchen that had a low concentration of bleach.

Maintain sanitizer at 50 - 100 ppm chlorine in buckets. Ensure buckets are changed as needed.

(Corrected on Site)

This is a Core item 3-304.14 - Wiping Cloths, Storage and Use Limitation (C)

General Comments:

A routine inspection was conducted today with the following noted:

Illness policy was available for review.

Food manager's certificate was available and current.

Hot holding was at over 135 F.



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NOTIFICATION OF POTENTIAL FINES AND CLOSURE

Your facility has failed to meet basic food safety standards during inspections. Failure to improve the outcome of future inspections in accordance with state law may result in the immediate closure of your facility.

Under statutory requirements, if you do not improve the conditions, your license may be suspended for up to three days. Should this happen, you will not be allowed to re-open until correction of the public health concerns have been noted and you have received approval to reopen from the department.

Recommended Action:

- Take immediate steps to address inspection violations.
- Implement the active management of all food safety risk factors to ensure code compliance.
- Schedule a meeting with the department to discuss the violations and how to ensure these violations are corrected on a long-term basis.

In addition to the path that you are on for potential license suspension and closure, you may also be subject to a civil penalty of up to \$1000.00.

You are hereby notified of the grievance process available pursuant to section 25-4-1609.5 of the Colorado Revised Statutes. If you have any questions concerning this action, please contact CDPHE retail food safety staff at 303-692-3645, option 1.

